

INDIVIDUAL FILM TICKETS

Available only at the door. No advance sales.

\$8 GENERAL ADMISSION
\$7 SENIORS, CU-BOULDER STUDENT ID

FESTIVAL PASS \$25

Provides admission to all festival films at CU and parking validation at the Euclid Auto-Park garage.

Passes are available at all IFS film screenings, at Boulder metro-area Whole Foods Markets stores, and at Absolute Vinyl Records and Stereo.

For more information on festival passes, please refer to the festival website. For more information on the IFS, including parking and directions, please go to www.internationalfilmseries.com

MUENZINGER AUDITORIUM, UNIVERSITY OF COLORADO AT BOULDER

The International Film Series (IFS) will host all festival films at Muenzinger Auditorium on the CU-Boulder campus. Muenzinger Auditorium is located directly west of Folsom Stadium.

With additional support from:



BIGREDF RESTAURANT GROUP



Media support from:



ACKNOWLEDGMENTS

Many thanks to all of our SPONSORS, SUPPORTERS, and to all of our VOLUNTEERS, who have donated their labor to help make the festival possible.

CORPORATE SPONSORS



VOLUNTEERS

Alannah McTighe	Genevieve Ball	Mitra Fathollahi
Andrea Rossi	Hayley Gomoll	Patrick Taylor
Ann Yeager	Heather Truhan	Randy Pierce
Ashley Tartarilla	Jane Roach	Rebecca Marquardt
Audrey Rupe	John Lehdorff	Richard Koo
Carol Carlson	Karen Feder	Risë Keller
Catherine Yang	Kaye Lyssy	Rosie Harris
Cheryl Woodland	Keith Summers	Sandra Henderson
Dan Harris	Ken Truhan	Sara Richter
Deb Whittaker	Kim Mund Wolkenbreit	Scott Poston
Don Gilbertson	Laura Bloom	Sean Faling
Don Roberts	Linda Stonerock	Stephanie Small
Engrid Winslow	Mala Kavuluri	Susan Guegan
Eve Orenstein	Manisha Pandit	
Gail Zucker	Mimi Yanus	

And many thanks to our food and beverage partners, as well as other supporters: 34 Degrees Crisps, 63rd Street Farm, Basta, The Bitter Bar, Boulder Brands, Boulder Ice Cream, Caffè Sole, Crystal Springs Brewing Company, Cured, CyclHOPS, Ella, Fresh Thymes Eatery, Kim and Jake's Cakes, JJ's Sweets, Organilicious, Volta Mediterranean Restaurant



SUPERIOR LIQUOR
www.superiorliquor.com

presents:

Feast on REEL food



October 15-19, 2014

www.flatironsfoodfilmfest.org

The Flatirons Food Film Festival
is part of the International Film Series (IFS)
at the University of Colorado at Boulder.

FILMS AND EVENTS

WEDNESDAY, OCTOBER 15

Craft Beer-Pairing Dinner, 7pm

BRU Handbuilt Ales & Eats, 5290 Arapahoe Ave., Boulder. A multi-course seasonal food and craft beer dinner.

THURSDAY, OCTOBER 16

Festival Craft Beer Celebration, 7-9:30pm, \$25

Sterling-Rice Group's 4th Floor Culinary Center, 1801 13th Street, Boulder. Opera on Tap Colorado will pair arias with a flight of beers, including craft beer from Crystal Springs Brewing Company and a farmhouse ale brewed for FFFF 2014 by Post's Bryan Selders and BRU's Ian Clark. Appetizers by festival supporters: Bauman College, Basta, Caffè Sole, Cured, CyclHOPS, Ella, Fresh Thymes Eatery, Kim and Jake's Cakes, Organilicious, Ozuké, 34 Degrees Crisps, and Volta Mediterranean Restaurant.

FRIDAY, OCTOBER 17

Roundhouse Spirits, 5pm, \$15

5311 Western Ave. No. 180, Boulder. A guided tour and tasting of artisan spirits with complimentary signature festival cocktails from James Lee, owner of the Bitter Bar in Boulder, and cocktail nibbles from Peggy Markel's Culinary Adventures.

Oskar Blues Cooking with Beer Demo, 6:30 -7:15pm

Muenzinger Auditorium lobby, CU-Boulder campus. A demonstration on cooking with beer by Chef Jason Rogers of Oskar Blues.

The Art and Science of Beer (short movie), 7:30pm (precedes "Craft")

A documentary on Dr. Charles Bamforth, the head of Malting and Brewing Science at the University of California at Davis, who explains how to pick the freshest pint at a pub.

Craft (movie), 7:30pm

Sponsored by Lyons Farmette

Introduction by Bryan Selders, master brewer of Post Brewing Company in Lafayette. A documentary on the craft beer revolution at North American breweries.

Panel discussion with Bryan Selders, award-winning beer journalist Dan Rabin, Eric Wallace of Lefthand Brewing Company, and Julia Herz of the Brewers Association, who will also moderate.

Craft Afterparty, after the Craft panel discussion

West Flanders Brewing Company, 1125 Pearl Street, Boulder

After the panel discussion, join us at West Flanders Brewing Company to continue talking about and tasting craft beer.



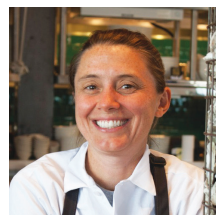
SHANNON SPURLOCK



EVAN FABER



IAN KLEINMAN



SHEILA LUCERO

SATURDAY, OCTOBER 18

Balancing Work and Life Lunch Panel Discussion, 11am, \$30

Jax Fish House, 928 Pearl St., Boulder. In conjunction with the showing of Trattoria, Jax Fish House will host a lunch **panel discussion** with restaurant industry experts. Panel participants include Dave Query, founder/owner, Big Red F Restaurant Group; Karen Feder, freelance writer; Sheila Lucero, executive chef, Jax Fish House restaurants; Theo Adley, executive chef, The Squeaky Bean; and Evan Faber, mixologist and former beverage director of Salt Bistro.

Lil's Meatballs (short movie), 7pm (precedes "Trattoria")

A delightful stop-motion animation short about a family meatball recipe.

Trattoria (movie), 7pm

Sponsored by Sterling-Rice Group

Introduction by Dave Query, founder/owner, Big Red F Restaurant Group. A dramedy about a workaholic chef and his estranged son who reconnect and heal their past through cooking.

Meltdown (animated short movie), 9:15pm (precedes "Seeds of Time")

An epic struggle for survival for Spaghetti, Ham Sandwich, and Celery plays out in this animated short.

Seeds of Time (movie), 9:15pm

Sponsored by Bauman College

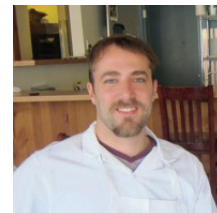
Introduction by Dr. Gayle Volk, plant physiologist at the USDA-ARS National Center for Genetic Resources Preservation in Fort Collins, Colorado. A look at the crucial role that seed banks will play in the face of climate change. The global issues become apparent through the experiences of Cary Fowler, the former head of Global Crop Diversity Trust, a major international seed bank.



RUSTY COLLINS



BRYAN SELTERS



THEO ADLEY



DAVE QUERY



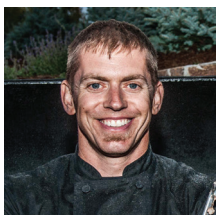
ERIC WALLACE



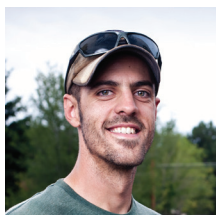
ERIC SKOKAN



DR. GAYLE VOLK



JASON ROGERS



JOSEPH TEIPEL



JULIA HERZ



LAUREN RICHARDSON

FILMS AND EVENTS

SUNDAY, OCTOBER 19

Sustainable Agriculture and Aquaponics Tour, 10:30am

63rd Street Farm, 3796 63rd St., Boulder. The 63rd Street Farm hosts a tour of its sustainable farm, which supports their CSA and includes integrated aquaponics and a mushroom laboratory.

Farm-to-Table Feast, Talk and Cookbook Signing, 11:45am, \$29

Bramble and Hare Restaurant, 1970 13th St., Boulder. A family-style feast featuring dishes from Chef Eric Skokan's new cookbook, "Farm, Fork, Food: A Year of Spectacular Recipes Inspired by Black Cat Farm", using ingredients grown at his Black Cat Farm, along with a talk and cookbook signing.

Tea for Two (short movie), 3pm (precedes "Growing Cities")

A story about the love and dedication of an organic, fair trade tea farmer and his wife amongst the Sri Lankan tea fields.

Growing Cities (movie), 3pm

Sponsored by Boulder County Farmers' Market

Introduction by Coby Gould, executive director of The GrowHaus in Denver. The role of the burgeoning urban farming movement in the US and its potential to revitalize our cities and improve the way that we eat is examined. **Panel discussion** with Coby Gould; Joseph Teipel, co-founder and director of operations at Re:Vision; Shannon Spurlock, community initiatives coordinator at Denver Urban Gardens; and Lauren Richardson, master gardener and greenhouse manager at Growing Gardens in Boulder. Moderated by Rusty Collins, director of the Colorado State University Denver Extension office.

Molecular Gastronomy Demonstration, Talk, and Tasting, 6:30 -7:30pm

Muenzinger Auditorium, CU-Boulder campus. Chef Ian Kleinman of The Inventing Room in Denver talks about his experiments in molecular gastronomy and how he got started in the field. He will demonstrate how he uses liquid nitrogen to create treats.

10 Things We Love About Italy (short movie), 7:30pm (precedes "El Somni")

The Perennial Plate team travels across Italy, filming their favorite foods. Andiamo!

El Somni (movie), 7:30pm

Sponsored by Peggy Markel's Culinary Adventures

Introduction by: Chef Ian Kleinman. Remarks by Alex Figura of Lower48 Kitchen. Chef Figura worked at the featured restaurant, El Celler de Can Roca, while this documentary was being filmed. Viewers are immersed in the creation of a 12-course multimedia culinary opera in Barcelona involving a world-renowned restaurant, musicians, and visual artists from around the world in a visual and sensual tour de force.



ALEX FIGURA



COBY GOULD



DAN RABIN



KAREN FEDER

THE CHEFS AND PANELISTS